Edison Concerts Are Features Daily At The Herald's Cooking School

SOCIETY DOINGS

QUALITY LOAF

PHONE 2801.

THE HOME BAKERY

Powell's Home Bakery

Bread, Cakes and

Pastries |

CHAS. C. POWELL, Prop.

You can't make as good bread without Crusto as you can with Crusto. You get bread of fines texture, crisper crust, greater del-

icacy of flavor and an assured

Crusto was made with just one purpose

in view-to perform all a good lard's duties and to eliminate all of even the best lard's

It is absolutely pure—it is an ideal short-

ener and frying medium. It is without color, odor and flavor—therefore, it brings

out and intensifies all these desirable qual-

Compare Crusto with your ideal-you'll find them identical.

ities in the materials it is used with.

snowiness of color.

faults. It does just that.

OPHELIA



Women's Organizations. The sweet strike of the Bright Strike William of the Strike Will



and frying and for making cakes and pastries.

Cottolene

For a quarter of a century Cottolene has been growing steadily in favor. It is not offered as a substitute or as being "just as good" as other shortening and frying fats. It is an original product and better than anything else that you can use for shortening or frying. Insist on getting real Cottolene.

Cottolene is ready for use as you take it from the pail. It creams up beautifully and blends readily with the flour.

Use a third less of Cottolene than of any other shortening or frying fat. You can use it over and over for frying. Cottolene does not absorb tastes or odors. Always heat Cottolene slowly.

Pails of various sizes, to serve your convenience. Arrange with your grocer for a regular supply.

Write our General Offices, Chicago, for a free copy of our real cook book-"HOME HELPS."

THE N. K. FAIRBANK COMPANY

"Cottolene makes good cooking better"

ALL THE LADIES Are Invited To Taste The Tempting Desserts

On Display at Rich's Stand at the Herald Cooking School.

These beautiful molds of the most delectable gelatin made, will be served to the ladies at the close of each afternoon session. If you miss one day come the next and learn WHY those who have tasted are so ENTHUSIASTIC in their PRAISE of RICH'S TRYPHOSA and RICH'S IMPERIAL WINE JELLY, as compared to ordinary jelly powders. REMEMBER! These wine jellies and RICH'S ENGLISH PUNCH are flavored with GENUINE wines and there is no GUESS WORK in making wine jellies with RICH'S.

More nutritious than ever before.

Because—every baker is striving to turn out the best possible loaf. In this they have the assistance of the State and National Government. Thousands of dollars are spent every year in investigating and studying bread and bread making.

Fleischmann's Yeast

is indispensable in making the best bread,

CRUSTO-Houston, Texas